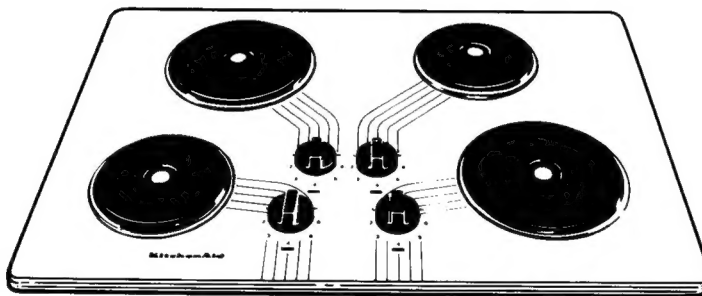


KitchenAid[®]

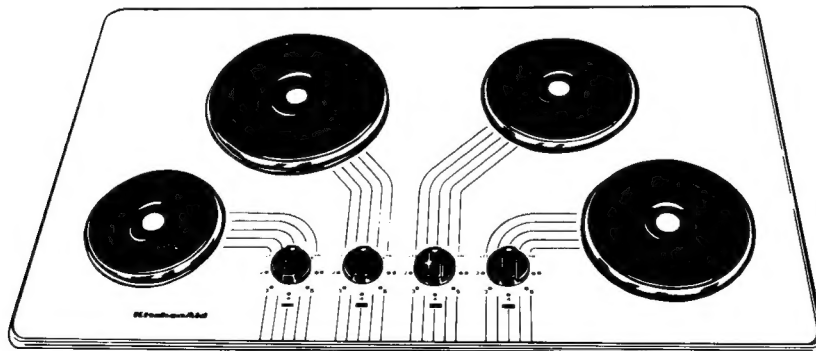
*Electric 30" and 36" Glass Surface
Cooktops With Cast-Iron Elements*

MODELS KECT305V (30 Inch)

KECT365V (36 Inch)



KECT305V (30 Inch)



KECT365V (36 Inch)

USE and CARE GUIDE

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Important Safety Instructions

To reduce the risk of fire, electrical shock, injury to persons, or damage when using the cooktop, follow basic precautions, including the following:

1. Read all instructions before using the cooktop.
2. Install or locate the cooktop only in accordance with the provided Installation Instructions.
3. Do not use the cooktop for warming or heating the room. Persons could be burned or injured, or a fire could start.
4. Do not leave children alone in area where the cooktop is in use. They should never be allowed to sit or stand on any part of the cooktop. They could be burned or injured.
5. Do not wear loose or hanging garments when using the cooktop. They could ignite if they touch a hot element and you could be burned.
6. Do not repair or replace any part of the cooktop unless specifically recommended in this manual. All other servicing should be referred to a qualified technician.
7. Do not store flammable materials on or near the cooktop. They could explode or burn.
8. Do not use water on grease fires. Never pick up a flaming pan. Smother flaming pan on cooktop by covering with a well-fitted lid, cookie sheet or flat tray. Flaming grease outside pan can be extinguished with baking soda, or if available, a multipurpose dry chemical or foam-type extinguisher.
9. Use only dry potholders. Moist or damp potholders on hot elements may result in burns from steam. Do not let potholder touch hot elements. Do not use a towel or bulky cloth for a potholder. They could catch on fire.
10. Select a pan with a flat bottom that is about the same size as the element. If pan is smaller than the element, some of the element will be exposed and may result in the igniting of clothing or potholders. Correct pan size also improves electrical efficiency.
11. Never leave elements unattended at high heat settings. A boilover could result and cause smoking and greasy spillovers that may ignite.
12. Check to be sure glass cooking utensils are safe for use on the cooktop. Only certain types of glass, glass ceramic, ceramic, earthenware or other glazed utensils are suitable for cooktops without breaking due to the sudden change in temperature.

continued on next page

13. Turn pan handles inward, but not over other elements. This will help reduce the chance of burns, igniting of flammable materials, and spills due to bumping of the pan.
14. Do not heat unopened containers. They could explode. The hot contents could cause burns and container particles could cause injury.
15. Do not cook on a broken cooktop. If cooktop should break, cleaning solutions or spillovers may penetrate the broken cooktop and create a risk of electric shock. Contact a qualified technician immediately.
16. Clean cooktop with caution. If a wet sponge or cloth is used to wipe spills on a hot cooking area, be careful to avoid steam burns. Some cleansers can produce noxious fumes if applied to a hot surface.
17. Do not store things children might want above the cooktop. Children could be burned or injured while climbing on it.
18. Do not touch elements or areas near elements. Elements may be hot even though they are dark in color. Areas near elements become hot enough to cause burns. During and after use, do not touch, or let clothing or other flammable materials contact elements or areas near elements until they have had sufficient time to cool.

FOR YOUR SAFETY

**DO NOT STORE OR USE GASOLINE OR OTHER
FLAMMABLE VAPORS AND LIQUIDS IN THE VICINITY OF
THIS OR ANY OTHER APPLIANCE. THE FUMES CAN
CREATE A FIRE HAZARD OR EXPLOSION.**

SAVE THESE INSTRUCTIONS

Ownership Registration

Please fill out and mail your Ownership Registration Card packed with the Use and Care Guide. This card will enable us to contact you in the unlikely event of a product safety notification and assist us in complying with the provisions of the Consumer Product Safety Act. Return of this card is not necessary to validate your warranty.

You must provide proof of purchase or installation date for in-warranty service.

Write down the following information. You will need it if your cooktop ever requires service.

Model Number* _____

Serial Number* _____

Date Purchased _____

Date Installed _____

Builder's or Dealer's Name _____

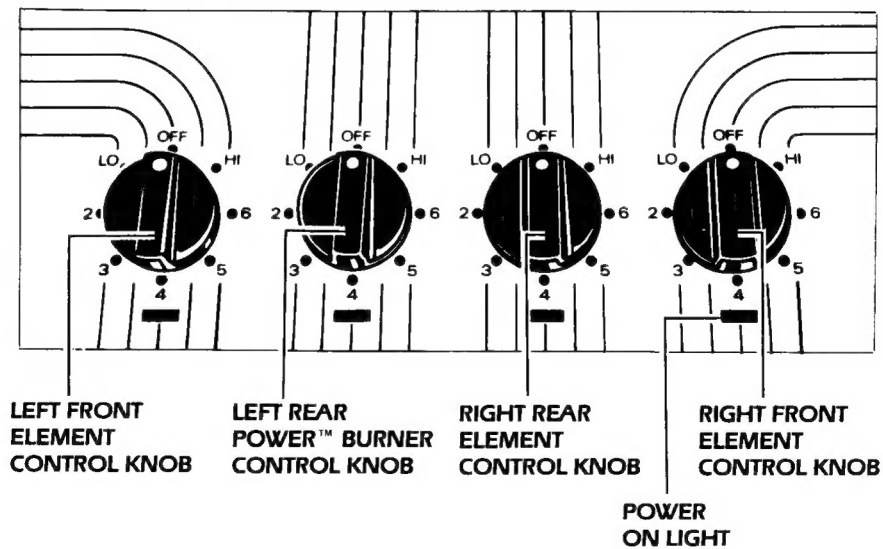
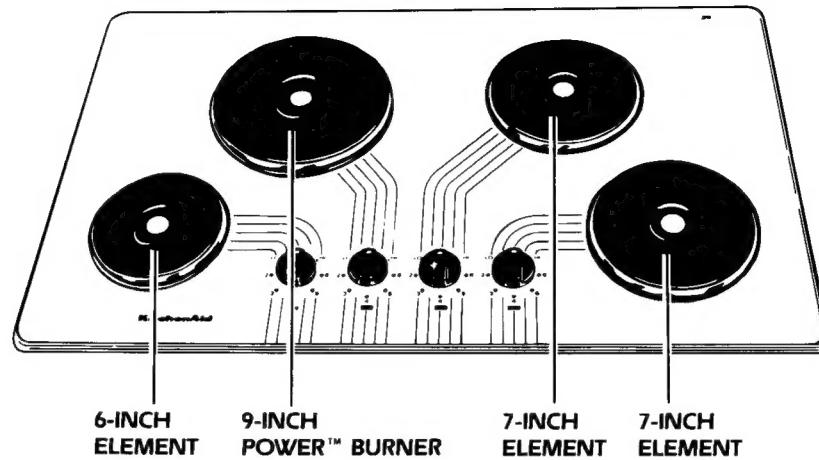
Address _____

Phone _____

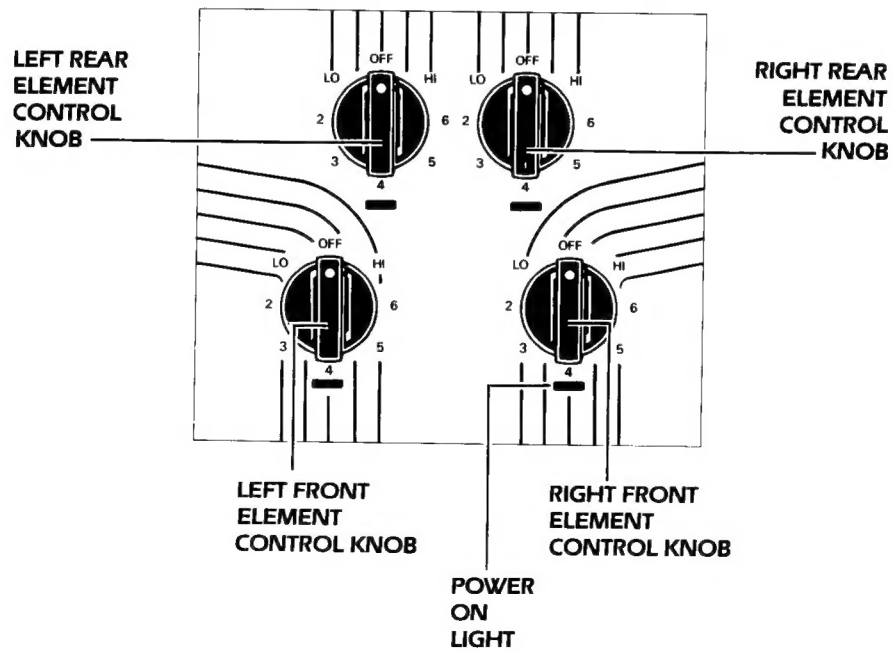
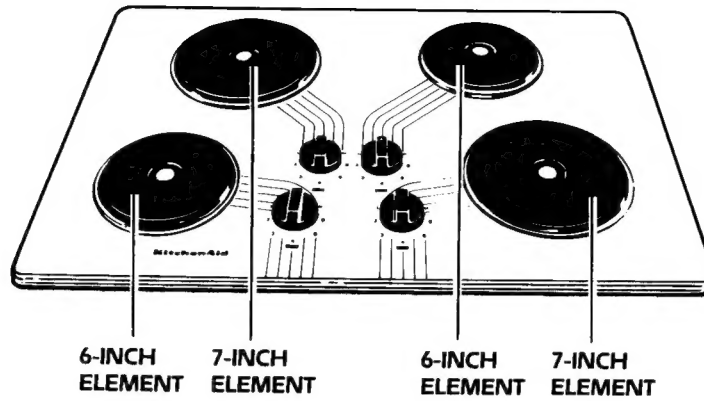
*Model and serial numbers are located on a nameplate attached to the underside of the cooktop.

Cooktop Features

MODEL KECT365V (36 INCH)



MODEL KECT305V (30 INCH)



Using the Cooktop

Before Using the Cooktop

IMPORTANT: The elements on your KitchenAid cooktop have a protective coating which must be heat hardened before use. To cure this coating, heat the elements on HIGH for three to five minutes **without a pan**. There will be some smoking and odor as the elements are heating; this is normal and nontoxic. The stainless steel rings around each element will also permanently change to a gold color as the elements heat. If the coating is not hardened before use, it can adhere to the pan and remove some of the element finish.

To Operate

Grasp the control knob, push down and turn in either direction to any of the settings indicated, or to any position in between. The Power ON Light will glow when the element is turned on.

Burn or Fire Hazard

Be sure all control knobs are turned to OFF and all Power ON lights are off when you are not cooking. Someone could be burned or a fire could start if an element is accidentally left on.

Control Setting Guide

The control knobs for each element have infinite positions ranging from "HI" for the highest level of heat to "LO" for simmer.

The following settings are merely a guide and may vary according to the material and thickness of the pan used:

Use HI to bring foods to a boil.

Use 6 – 5 to hold a rapid boil or for fast frying.

Use 4 to continue frying or for foods cooked in a double boiler.

Use 3 – 2 to continue boiling or cooking medium to large amounts of food.

Use LO to keep smaller amounts of food at the boiling point or to gently simmer foods.

Cast-iron elements stay hot for a long time. Do not use the HI setting for long periods of time or leave pans on hot elements when cooking is done. Burned food and damage to the cookware could result.

Cast-Iron Elements

Your new KitchenAid cooktop is equipped with four cast-iron elements which have been specifically designed to provide an infinite number of heat settings to meet a wide variety of cooking needs. Cast-iron elements provide even heat for uniform cooking. The elements heat up gradually and retain heat longer than open coil elements. Due to the retained heat in the element, cooking may be completed by turning the element off and leaving the pan on the element. Element does not glow red during normal operation.

IMPORTANT: Each surface element has a built-in protective temperature limiter as a safety feature to protect the element from overheating. This temperature limiter automatically reduces the heat setting when a pan boils dry or if the element is turned on without a pan on it. The heat setting may also be reduced automatically if the bottom of the pan is not flat or if the pan is too large or too small for the element.

Cooking Utensil Tips

- Use cooking utensils with flat bottoms, straight sides and tight fitting lids. To determine if a pan bottom is flat, turn the pan upside down on a counter and place the edge of a ruler across the bottom. There should be no space between the pan and the edge of the ruler. Flat bottoms allow maximum contact between the pans and surface units for fast, even cooking. If bottoms are not flat, the power to the element may be automatically reduced because of uneven cooking temperatures. This will result in longer cooking times.
- Use only the correctly sized cooking utensils. Pans should be the same size or up to 1-inch larger in diameter than the element. Pans smaller than the element waste energy and cause spillovers to contact the element.
- Do not use canners, woks, griddles or other specialty utensils with rounded or ridged bottoms. Use only flat, correctly sized utensils for canning. Do not use large diameter pressure canners.
- Turn the element off before the end of cooking time and leave pan on element. Food will finish cooking due to the retained heat in the cast-iron element.
- Aluminum pans heat up quickly and evenly.
- Stainless steel pans with copper or aluminum cores heat up evenly.
- Cast iron heats up slowly but cooks evenly.
- Check manufacturer's recommendation before using porcelain enamel-on-steel or porcelain enamel-on-cast iron.

Burn Hazard

If the pan is too small for the surface element, you could be burned by the heat from the exposed section of the surface element.

- Use a lid to shorten cooking times.

Care and Cleaning

Burn or Electrical Shock Hazard
Make sure all controls are OFF
and the cooktop is COOL before
cleaning. Failure to do so could
result in burns or electrical
shock.

Control Knobs

Turn control knobs to the OFF position. To remove, grasp firmly around knob and pull up. Wash in warm, soapy water and rinse well. Dry completely and replace by pushing them firmly into place.

IMPORTANT: Make sure all the control knobs point to the OFF position.

Tempered Glass Surface

Remove control knobs. Clean surface with mild glass cleaner or with clear warm water only. Soaps and detergents will leave a filmy residue. When cleaning cooktop with knobs removed, do not allow water to run down inside cooktop.

Cast-Iron Elements

For small spills, wait until the element has cooled completely. Wipe with a damp, soapy cloth. Remove all of soap with a wet cloth and wipe dry.

For large spills, wait until the element has cooled completely. Scrub the element with an abrasive cleanser and a wire brush or steel wool pad. **Do not use a soap-filled pad.** Scrub in a circular motion. It may be necessary to scrub hard. Remove all of cleanser with a wet cloth and wipe dry.

IMPORTANT: It is important to dry elements completely after cleaning. Always turn elements on Setting 4 for a few minutes to dry.

After the elements are cleaned and cooled, wipe them with a paper towel or soft cloth and vegetable oil to restore finish. When elements are turned on after oiling, some smoking may occur. This is normal.

IMPORTANT: After many cleanings, the red circle in the middle of the elements may eventually wear off. This does not affect cooking performance.

Elements can be restored to their original appearance with the help of ELECTROL® dressing solution.

To obtain order information for ELECTROL® (Part No. 814030), write to:

KitchenAid, Inc.
123 Koomler Drive
La Porte, IN 46350

Stainless Steel Element Rings

The rings which surround the elements will turn a permanent golden color with use. Stains and spills can be removed with a nonabrasive stainless steel cleaner.

For Service or Assistance

Follow These Steps

1. If your cooktop should fail to operate, check to be sure that a fuse has not blown or the circuit breaker is not open.
2. If the problem is not due to the above item, first call your dealer or repair service he recommends.
 - All service should be handled locally by the dealer from whom you purchased the cooktop or an authorized KitchenAid servicer.
3. In the event you are unable to obtain the name of a local authorized KitchenAid servicer, call KitchenAid Customer Relations, TOLL-FREE: **800-422-1230**.
 - A Customer Relations representative can recommend a qualified service company in your area.

If you must call or write, please provide: Model Number, Serial Number, Date of Purchase and a complete description of the problem. Write to:

Customer Relations Department
KitchenAid, Inc.
P.O. Box 558
St. Joseph, MI 49085-0558

Please include a daytime phone number in your correspondence.

4. If you are not satisfied with the action taken, contact the Major Appliance Consumer Action Panel (MACAP). MACAP is a group of independent consumer experts that voices consumer views at the highest levels of the major appliance industry. Contact them only when the dealer, authorized servicer, or KitchenAid, Inc. have failed to resolve your problem.

Major Appliance Consumer
Action Panel
20 North Wacker Drive
Chicago, IL 60606

MACAP will in turn inform us of your action.

KitchenAid®

Electric Cooktop Warranty

LENGTH OF WARRANTY:	KITCHENAID WILL PAY FOR:	KITCHENAID WILL NOT PAY FOR:
ONE YEAR FULL WARRANTY FROM DATE OF INSTALLATION	Replacement parts and repair labor to correct defects in materials or workmanship. Service must be provided by an authorized KitchenAid servicing outlet.	A. Service calls to: 1. Correct the installation of the cooktop. 2. Instruct you how to use the cooktop. 3. Replace house fuses or correct house wiring.
FIVE YEAR LIMITED WARRANTY ONE YEAR FULL PLUS SECOND THROUGH FIFTH YEAR LIMITED FROM DATE OF INSTALLATION	Replacement parts for any electric element if defective in materials or workmanship.	B. Repairs when cooktop is used in other than normal home use. C. Damage resulting from accident, alteration, misuse, abuse, improper installation or installation not in accordance with local electrical codes.
		D. Any labor costs during limited warranty. E. Replacement parts or repair labor costs for units operated outside the United States. F. Pickup and delivery. This product is designed to be repaired in the home.

KITCHENAID, INC. DOES NOT ASSUME ANY RESPONSIBILITY FOR INCIDENTAL OR CONSEQUENTIAL DAMAGES. Some states do not allow the exclusion or limitation of incidental or consequential damages, so this exclusion or limitation may not apply to you.

This warranty gives you specific legal rights and you may also have other rights which vary from state to state.

KitchenAid, Inc.
St. Joseph, Michigan 49085, U.S.A.

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